



TENUTA
AQUILAIA

*Good omens and good habits
in the etruscan land*

AUSPICI LINE

CHARDONNAY MAREMMA TOSCANA D.O.C.

75 ml Bourgogne Bottle

GRAPE VARIETIES: Chardonnay 100%



REGION: Tuscany

WINE MAKING: Cold maceration of the must for 12-15 hours at a temperature of 10-12°C. Soft pressing and fermentation of juice (free-run must) at a temperature of 18-22°C

AGING: Elevation in French oak barrique for 6 months and subsequent aging in steel tanks

ALCOHOL CONTENT: 13,5%

STORAGE: At cellar temperature (15-16°C)

SERVING TEMPERATURE: 10-12°C

FOOD PAIRINGS: Spaghetti with sea food, "cacciucco alla livornese" (seafood soup), raw fish, oysters; vegetable risotto, fresh hard and soft cheeses

NOTES: *Bright straw-yellow color. Floral scents with notes of acacia and orange blossoms accompanied by tropical fruit, peaches and vanilla. An elegant, full and savory palate, with a well-balanced acidity and a persistent finish*